

GLUTEN SENSITIVE MENU

BREAKFAST

#2 COUNTRY CHOP & EGGS™* | 9.99

Two eggs as you like them, plated with a marinated 5 oz. pork chop. Served with shredded hash browns and fresh fruit.

#4 CATTLEMAN'S BREAKFAST™*

Certified Angus Beef® top sirloin steak served with two "AA" eggs. Served with shredded hash browns and fresh fruit.

6 oz. sirloin steak - 11.99

9 oz. sirloin steak - 13.99

14 oz. sirloin steak - 17.99

#6 THE LIGHT CHORE DAY®* | 6.49

Two "AA" eggs cooked your favorite way.

Served with shredded hash browns and fresh fruit.

#9 THE PORK PRODUCER'S BREAKFAST* | 10.49

Two "AA" eggs as you like them, with a pork lover's array of our thick cut Applewood smoked bacon, smoked ham and smoked country sausage. Served with shredded hash browns and fresh fruit.

WARM UPS

ROASTED CAULIFLOWER | 7.99

Fresh cauliflower roasted with olive oil, garlic and topped with Parmesan cheese. Great to share before dinner.

SAUTÉED SAVORY SHRIMP | 9.99

Plump shrimp sautéed with Old Bay seasoning and fresh garlic, then baked with white wine, lemon juice and Asiago cheese.

FRESH SALAD SELECTIONS

GRILLED CHICKEN CAESAR | 11.29

Caesar tossed greens topped with lemon pepper or blackened grilled chicken breast, Asiago cheese, tomatoes and lemon.

BBQ BRISKET | 12.99

18 hour fall-apart tender BBQ beef brisket with tomatoes, bacon, onion, queso fresco and fresh greens tossed with a house-made sweet mustard vinaigrette.

CHICKEN COBB | 11.79

Crispy salad greens with avocado, cheddar cheese, olives, tomatoes, bacon, red onion, diced egg and crumbled blue cheese. Topped with a grilled chicken breast with a choice of any of our dressings.

LUNCH ENTRÉES

Served with farm-fresh vegetables, and two of our three famous fixins': homemade coleslaw, cottage cheese or homemade applesauce.

GRILLED CHICKEN BREAST LUNCH | 9.99

Tender boneless grilled chicken breast, served with wild rice and steamed broccoli.

OLD FASHIONED POT ROAST | 10.49

Slow roasted beef with garden fresh onions, carrots and baby red potatoes.

HAYBALER TOP SIRLOIN™*

Certified Angus Beef® – The Beef producers' most flavorful steak. Served with your choice of mashed potatoes or fries.

6 OZ. 13.99 | 9 OZ. 15.99 | 14 OZ. 18.99

Add mushrooms – 1.99

Add onions – 1.49

Add both 2.49

SAUTÉED SAVORY SHRIMP | 13.99

Plump shrimp sautéed with Old Bay seasoning and fresh garlic, then baked with white wine, lemon juice and Asiago cheese.

DINNER ENTRÉES

Dinner is served with our family style fixins. Along with a seasonal vegetable, wild rice or potato: baked, sweet, mashed, garlic mashed.

HAYBALER TOP SIRLOIN™*

We cut this Certified Angus Beef® steak from the center of the top sirloin. It is the Beef Producers most flavorful steak.

6 oz. - 14.99 | 9 oz. - 17.99 | 14 oz. - 21.99

RIBEYE*

We hand-trim our ribeyes Delmonico style to give you the best part of the cut.

10 oz. - 19.99 | 14 oz. - 23.99

T-BONE* | 24.99

Full pound center cut choice aged to perfection.

NEW YORK STRIP STEAK* | 21.49

The 12 oz. Gentleman's cut.

OLD FASHIONED POT ROAST | 14.29

Slow roasted beef with garden fresh onions, carrots and baby red potatoes.

BEEF BRISKET DINNER 15.99

Our 18 hour fall apart tender BBQ beef brisket topped with our sweet and tangy Barbeque sauce.

THE HEARTLAND DELIGHT* 15.29

Whole pork tenderloins, trimmed, wrapped with bacon, seasoned and baked with or without barbeque sauce.

DOUBLE-CUT IOWA PORK CHOP* 17.99

Some folks call it a pork roast. You'll understand why it's called the Iowa Chop after tasting our signature double-roasted chop.

Single-Cut Pork Chop Dinner - 13.49

GRILLED CHICKEN BREAST DINNER | 13.29

Two tender boneless grilled chicken breasts.

We recommend wild rice for a side.

Single chicken breast - 10.29

GRILLED SALMON* | 17.99

Prepared fresh – just the way you like it! Roasted on a cedar plank with our apple bourbon glaze.

SAUTÉED SAVORY SHRIMP | 18.99

Plump shrimp sautéed with Old Bay seasoning and fresh garlic, then baked with white wine, lemon juice and Asiago cheese.

SALAD DRESSINGS

Whalen Family Recipe Creamy Parmesan • Shed's Signature 1000 Island • Blue Cheese • French • Caesar
Italian Vinaigrette • Fat-Free Raspberry Vinaigrette

*Thoroughly cooking foods of animal origins such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.

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